



# HAMMERACK

—HOTEL ♦ RESTAURANT ♦ SPA—



## INAUGURAL SABERING

We'll kick off the celebration with the sabrage of  
*"Giuliet" Ribolla Gialla Metodo Classico*  
*Cantina Guerra (Colli Orientali del Friuli)*

to toast together to flavor, conviviality, and our beloved land

## THE GRILL IGNITES...

A journey of authentic grilled flavors, reimagined with a gourmet touch.  
Each dish tells the story of our region, in collaboration with outstanding  
local producers

## FROM RIVER TO GRILL

Grilled fillet of mountain-bred Fario trout,  
citrus-marinated and served with a salad of alpine herbs  
*Fresh fish from Rio Argento Restaurant – Malborghetto*

## THE HEART OF THE GRILL

Selected cuts of venison and Rosa Alpina beef,  
slow-cooked over a wood-fired grill and served with our signature  
Hammerack Sauce  
*Meats by Macelleria KRCIVOJ – Tarvisio*

## THE SCENT OF THE FOREST

Creamy polenta with Cima Bella porcini mushrooms,  
topped with smoked ricotta  
*Mushrooms foraged from the heart of the Val Canale forests*

Depending on your preferences, you will be able to choose between  
the meat or the fish option



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## THE ALPINE TOUCH

Premium Montasio cheese  
served with high-mountain honey and artisanal mustards  
*Ugovizza Dairy – A tradition of excellence*

## FROM OUR GARDEN

Grilled organic vegetables:  
zucchini, eggplant, bell peppers, confit cherry tomatoes, and marinated red  
onion  
*HAMMERACK SIGNATURE – Malborghetto*

## REFRESHING FINALE

Fresh watermelon scented with mint, lime, and elderflower from our own  
production,  
hand-cut and served with an aromatic, thirst-quenching touch

## PATISSERIE

HAMMERACK Gourmet Patisserie  
A unique tasting experience to sweetly end this festive evening

LIVE MUSIC BY: *Sara Simondi Quartet*

**AUGUST 15, 2025 – FROM 1:00 PM IN  
THE COURTYARD OF HAMMERACK  
HOTEL**

Price: €65.00 per person  
Drinks not included

